

DEPARTMENT OF HEALTH AND HUMAN SERVICES
CENTERS FOR MEDICARE & MEDICAID SERVICES

PRINTED: 02/26/2008
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 14A057	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____		(X3) DATE SURVEY COMPLETED 05/04/2007
NAME OF PROVIDER OR SUPPLIER ALL AMERICAN NURSING HOME			STREET ADDRESS, CITY, STATE, ZIP CODE 5448 NORTH BROADWAY STREET CHICAGO, IL 60640		
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F 520	<p>Continued From page 43</p> <p>by: Based on observation, Facility record review, and staff interview, it was determined that, for the Dietary Department, the Facility failed to ensure that deficient issues were identified, and appropriate plans of action were implemented. Hence, the deficient practices resulted in an immediate jeopardy for the dietary department.</p> <p>Findings include:</p> <p>1. During various tours in the kitchen from 4/11/07-4/25/07, the following observations were made:</p> <ul style="list-style-type: none"> * unlabeled and undated foods in coolers and freezers * failure to perform handwashing as necessary * improper handling and cooling of foods * improper calibration of food temperature thermometers * failure to consistently measure food temperatures * failure to follow recipes <p>A review of the Facility's Dietary Consultation Agreement noted, "Our duties may include: . . . Review and evaluate with the Administrator and Dietary Manager the progress of the department on a regular basis. . . Advise and plan for proper control of the operations and procedures of the department. . . Ensure the dietary staff is aware of the federal, state. . . standards. . . Mock surveys will be conducted if needed. . ."</p> <p>The Facility's dietary consulting reports for January through March 2007 were reviewed. The reports lacked any documentation to indicate that food service and sanitation issues were evaluated and addressed by the dietary</p>	F 520			

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F 520	Continued From page 44 consultant.	F 520			
F9999	<p>On 4/19/07 at 9:05 A.M., an interview was conducted with E9,(Food Service Supervisor). E9 stated that as a member of the Facility's Quality Assurance Committee, she had never brought the above issues to the committee as problem areas for intervention.</p> <p>FINAL OBSERVATIONS</p> <p>LICENSURE VIOLATIONS</p> <p>300.2010 300.2100 750.120a) 750.140b) 750.180a)4) 750.230 750.510 750.520b) 750.530d) 750.690 750.810a) 750.810b) 750.820e)2) 750.820e)4)</p> <p>Section 300.2010 Director of Food Services a) A full-time person, qualified by training and experience, shall be responsible for the total food and nutrition services of the facility. This person shall be on duty a minimum of 40 hours each week. 1) This person shall be either a dietitian or a dietetic service supervisor. b) If the person responsible for food service is not a dietitian, the person shall have frequent and regularly scheduled consultation from a dietitian.</p>	F9999			

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F9999	<p>Continued From page 45</p> <p>Consultation, given in the facility, shall include training, as needed, in areas such as menu planning and review, food preparation, food storage, food service, safety, food sanitation, and use of food equipment. Clinical management of therapeutic diets shall also be included in consulting, covering areas such as tube feeding; nutritional status and requirements of residents, including weight, height, hematological and biochemical assessments; physical limitations; adaptive eating equipment; and clinical observations of nutrition, nutritional intake, resident's eating habits and preferences, and dietary restrictions.</p> <p>300.2100 Food Handling Sanitation Every facility shall comply with the Department ' s rules entitled " Food Service Sanitation " (77 Ill. Adm. Code 750).</p> <p>SUBPART B: FOOD SUPPLIES Section 750.120 General - Food Protection a) At all times, including while being stored, prepared, displayed, served, or transported, food shall be protected from potential contamination, including dust, insects, rodents, unclean equipment and utensils, unnecessary handling, coughs and sneezes, flooding, drainage, and overhead leakage or overhead drippage from condensation. Prior to July 1, 1996, the temperature of potentially hazardous foods shall be 45 degrees F or below or 140 degrees F or above at all times, except as otherwise provided in this Part. Effective July 1, 1996, the temperature of potentially hazardous foods shall be 41°F or below, or 140°F or above, at all times, except as otherwise provided in this Part. Refrigeration units unable to maintain a product temperature of 41°F may continue to be used</p>	F9999			

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F9999	<p>Continued From page 46</p> <p>until January 1, 2006, provided the product temperature is maintained at 45°F or less at all times and all potentially hazardous foods prepared on-site or opened containers/packages of commercially processed food products are dated and refrigerated for no longer than three days after preparation or opening, respectively. In the event the dated product is not used or sold within 3 days, the product shall be discarded.</p> <p>Section 750.140 Refrigerated Storage b) Prior to July 1, 1996, potentially hazardous food requiring refrigeration after preparation shall be labeled or tagged with the date and time of preparation and rapidly cooled to an internal temperature of 45°F or below. Effective July 1, 1996, potentially hazardous food shall be labeled or tagged with the date and time of preparation and rapidly cooled to an internal temperature of 41°F, unless the food is cooled to an internal temperature of 45°F and refrigerated at 45°F for no more than three days as specified in Section 750.120. Potentially hazardous foods of large volume or prepared in large quantities shall be rapidly cooled, utilizing such methods as limiting depth of food to 4 inches or less, agitation, quick chilling or water circulation external to the food container. Prior to July 1, 1996, potentially hazardous food to be transported shall be pre-chilled and held at a temperature of 45°F or below unless maintained in accordance with the hot storage requirements contained in Section 750.150. Effective July 1, 1996, potentially hazardous food to be transported shall be pre-chilled and held at a temperature of 41°F or below unless maintained in accordance with the hot storage requirements contained in Section 750.150.</p> <p>1) Effective July 1, 1996, cooked potentially</p>	F9999			

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F9999	<p>Continued From page 47</p> <p>hazardous food shall be cooled: A) From 140°F (60°C) to 70°F (21°C) within 2 hours; and B) From 70°F (21°C) to 41°F (4.5°C), or below, within 4 more hours (or within a total of 6 hours).</p> <p>Section 750.180 Cooking Potentially Hazardous Foods a) Raw animal foods, such as eggs, fish, poultry, meat, and foods containing these raw animal foods, shall be cooked to heat all parts of the food to the following temperatures and times, except as specified in subsections (b) and (c) of this Section: 4) 165°F (74°C) or above for 15 seconds for field-dressed wild game animals, poultry, stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, or stuffing containing fish, meat, or poultry.</p> <p>Section 750.230 Product Thermometers Metal stem-type numerically scaled indicating thermometers accurate to +2 degrees F. shall be provided and used to assure attainment and maintenance of proper internal cooking, holding or refrigeration temperatures of all potentially hazardous foods.</p> <p>Section 750.510 General - Personal Cleanliness Employees shall thoroughly wash their hands and the exposed portions of their arms with soap and warm water before starting work, during work as often as is necessary to keep them clean, and after smoking, eating, drinking, or using the toilet. Employees shall keep their fingernails clean and trimmed.</p> <p>Section 750.520 General - Clothing b) Employees shall use effective hair restraints to prevent the contamination of food or food-contact</p>	F9999			

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F9999	<p>Continued From page 48 surfaces.</p> <p>Section 750.530 General - Employee Practices d) Employees shall maintain a high degree of personal cleanliness and shall conform to good hygienic practices during all working periods in the food service establishment.</p> <p>Section 750.690 Non-Food-Contact Surfaces Surfaces of equipment not intended for contact with food, but which are exposed to splash or food debris or which otherwise require frequent cleaning, shall be designed and fabricated so as to be smooth, washable, free of unnecessary ledges, projections, or crevices, and readily accessible for cleaning, and shall be of such material and in such repair as to be easily maintained in a clean and sanitary condition.</p> <p>Section 750.810 Wiping Cloths a) Cloths used for wiping food spills on tableware, such as plates or bowls being served to the consumer, shall be clean, dry and used for no other purpose. b) Moist cloths or sponges used for wiping food spills on kitchenware and food-contact surfaces of equipment shall be clean and rinsed frequently in one of the sanitizing solutions permitted in Section 750.820(e) and used for no other purpose. These cloths and sponges shall be stored in the sanitizing solution between uses.</p> <p>Section 750.820 Manual Cleaning and Sanitizing e) The food-contact surfaces of all equipment and utensils shall be sanitized by: 2) Immersion for at least one minute in a clean solution containing at least 50 parts per million of available chlorine as a hypochlorite and having a temperature of at least 75 degrees F.; or</p>	F9999			

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F9999	<p>Continued From page 49</p> <p>4) Immersion in a clean solution containing any other chemical sanitizing agent allowed under 21 CFR 178.1010, that will provide the equivalent bactericidal effect of a solution containing at least 50 parts per million of available chlorine as a hypochlorite and having a temperature of at least 75 degrees F. for one minute.</p> <p>These REGULATIONS are not met as evidenced by the following:</p> <p>Based on observations, interviews, review of facility policy and procedures regarding kitchen sanitation and food delivery systems, and review of facility documents (including, but not limited to facility consultation reviews and dietary contract) it was determined that the facility failed to:</p> <p>A. Ensure that food items served were prepared at appropriate temperatures to prevent hazardous food borne illnesses.</p> <p>B. Maintain a safe and sanitary kitchen area, and ensure kitchen staff properly washes hands, and uses gloves when indicated during food preparation.</p> <p>Findings Include:</p> <p>A. Failure to ensure that food items served were prepared at appropriate temperatures to prevent hazardous food borne illnesses.</p> <p>1. On 4-11-07 while on observational tour of the kitchen surveyor requested from E6 (AM cook) food temperature logs. E6 was unable to provide documentation of food temperatures taken throughout the kitchen. E6 stated the facility does not have them. E9 (food service supervisor stated, "... We haven't been taking food temperatures."</p>	F9999			

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F9999	<p>Continued From page 50</p> <p>At 10:00AM chicken was observed boiling in a pot on the stove. At 11:30AM while continuing the observational tour of the kitchen, the boiled chicken was observed chopped on a red cutting board. When asked about the chicken seen cooking at 10:00AM, E6 stated, she had poured the chicken and the water from the pot and ran cold water over the chicken at 11:10AM. E6 then stated she deboned, skinned, and cut the chicken into small pieces. E6 was observed doing other kitchen duties leaving the chicken uncovered and unrefrigerated for approximately 1 hour.</p> <p>At approximately 12:10PM E6 was again observed working with the chicken. E6 was observed making preparations to use the cooked chicken in chicken salad. E6 was not observed taking the temperature of the chicken. E6 stated, " I don't have a thermometer...." At approximately 12:15PM surveyor asked E9 if a thermometer was available. E9 left the kitchen and returned with a thermometer. E6 was given the thermometer by E9. E6 was observed taking the temperature of the chicken (which remained unrefrigerated and uncovered). Surveyor observed E6 did not calibrate the thermometer before taking the temperature of the chicken. E6, stated the chicken was 84 degrees (Fahrenheit); (temperature was taken with an uncalibrated thermometer). After prompting by surveyor E6 was observed calibrating the thermometer to zero (not the required 32 degrees Fahrenheit). The temperature of the chicken was again improperly taken, with an inaccurately calibrated thermometer at 82 degrees Fahrenheit, (accurate temperature 114 degrees Fahrenheit). At 11:45AM, after prompting by surveyor, E6 calibrated a new thermometer brought by E9 to</p>	F9999			

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F9999	<p>Continued From page 51</p> <p>10 degrees Fahrenheit. With this second inaccurate calibration of the thermometer E6 took the temperature of the chicken. E6 stated the temperature of the chicken was 80 (accurate temperature 102 degrees Fahrenheit).</p> <p>At approximately 12:10PM E6 resumed duties of making chicken salad. E6 gathered the mayonnaise from the refrigerator. E6 added the cold mayonnaise and two (2) other ingredients to the chicken. E6 was then observed making chicken salad sandwiches without hand washing and/or wearing gloves. After further prompting by the surveyor, for E6 to take the temperature of the chicken salad sandwiches, E6 failed to recalibrate the thermometer (to 32 degrees Fahrenheit). E6 used the thermometer inaccurately calibrated to zero (0). The temperature of the chicken salad sandwich was 50 degrees (accurate temperature 82 degrees Fahrenheit)</p> <p>The facility dietary policy relating to cooling of foods/potentially hazardous foods requires, "Chicken salad is a potentially hazardous food and will be cooled to 41 degrees or below." During interview on 4-11-07 E6 stated, "...the chicken salad should be 40 degrees."</p> <p>Review of the facility contract regarding the dietary consultation agreement is dated January, 2007. This agreement documents the dietary consultant will advise and be involved in quality of food served, and conduct in-service sessions to all dietary and all other related departments on an as needed basis with signed attendance sheets. Topics should be relevant and timely. Ensure dietary staff is aware of the federal, state, as well as Joint Commission standards.</p>	F9999			

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F9999	<p>Continued From page 52</p> <p>Review of the facility's dietary consultation reports (contract dated January, 2007) from January through March, 2007 do not reflect Z1 (Registered Dietician) gave any food sanitation in-services to dietary staff (i.e., cooling of hazardous foods, proper cooling of all foods, food thermometer calibration or hand washing). Related in-services done previous to 4-11-07 were requested and none were provided.</p> <p>The facility policy documents chicken salad is a hazardous food. The facility failure to maintain the temperature of the chicken salad at/or below 41 degrees Fahrenheit posed the potential for a food borne illness outbreak.</p> <p>2. Interviews with E6 [day cook] and E9 [dietary porter] on 4-11-07, 4-12-07 and 4-13-07 denied taking the temperatures of chicken salad sandwiches [4-11-07] tuna salad sandwiches [4-12-07] and defrosted ground beef [4-13-07] until prompted by surveyor. On 4-13-07 E6 was unaware how long ground beef had been out of the cooler. These foods were to be served to the residents on the above days.</p> <p>B. Failure to maintain a safe and sanitary kitchen area, and ensure kitchen staff properly washes hands and uses gloves when indicated during food preparation.</p> <p>1. On 4-12-07, while touring the kitchen the following observation was made. Cloths used to sanitize kitchen counters were noted in a large white bucket. E13 (food porter) was observed using the wiping cloths from the sanitation bucket to sanitize a food preparation counter. At 11:10AM per surveyor request the sanitizing</p>	F9999			

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F9999	<p>Continued From page 53</p> <p>solution was tested by E9. E9 stated bleach was in the solution. The solution tested zero (0) PPM, (parts per million). The accurate concentration is 50 PPM. E9 stated the solution indicated 50 PPM however, surveyor observed no change in color indicating test strip was at zero (0) no bleach added to solution. E9 also allowed the lid to the sanitizing bucket to fall to the floor with the inside of the cover touching the floor. E9 replaced the lid without any sanitization. At 11:35AM, E14 (dish and pot washer) tested the same solution twice with test strips also, indicating zero (0).</p> <p>2. On 4-12-07 while touring the kitchen, E13(food porter) was observed washing her hands, drying her hands with a paper towel and touching the lid of the garbage can. Without further hand washing E13 touched clean serving utensils which were used to measure out the food portions for the noon meal without re-sanitizing them.</p> <p>3. On 4-11-07 E9 was observed touching the garbage can after washing her hands. Then she handled kitchen utensils to prepare food during the tray line preparation without rewashing her hands. On 4-11 and 4-12 2007 E9 was observed placing resident plates, bowls and cups onto trays for the resident noon meal without gloves. E9 was observed touching food plating surfaces with bare hands. On 4-13-07 E9 stacked washed dishes, bowls and trays without allowing them to air dry.</p> <p>4. On 4-11, 4-12-and 4-13, 2007 E6 was observed preparing foods; i.e. dicing celery/onions, attempting to take food temperatures without gloves or washing her</p>	F9999			